

Large dining
area upstairs

Coffee Deals

Coffee and Croissant

Cappuccino and Croissant

Coffee, Fresh Orange Juice (*se è spremuta al momento allora Freshly Squeezed Orange Juice*) and Croissant

Cappuccino, Fresh Orange Juice and Croissant

Aperitif Bar

Le uniche differenze sono:

Pomodoro Condito - Bloody Mary

Homemade aperitif (with fresh fruits)

Homemade non-alcoholic aperitif (with fresh fruits)

Premium Cocktails also available

Soft Drinks on Draft

Pepsi

Schweppes Lemon, Orange, Tonic Water

Bottled Soft Drinks

Ice Tea Lemon, Peach, Green Tea (can)

Tassoni Soda (Italian Citron Soft Drink)

Chinotto

Red Bull (can)

Red Wines

Le uniche differenze sono (Tuscany) e (South Tyrol)
Bottle

Glass/

White Wines

Le uniche differenze sono (Friuli-Venezia Giulia) e (South Tyrol)
Bottle

Glass/

Bubbles

Le uniche differenze sono (Trentino) e (Lombardy)
Bottle

Glass/

Cover Charge

For other drinks such as:

Punch, Hot Coffees, Amari (herbal liqueur) and Digestif, Grappe and Distilled
Spirits...resto uguale..

We have a dedicated menu. Please ask a member of our team.

If you suffer from a food allergy or intolerance, please let your waiter know upon placing your
order, so that we can best recommend you on what to avoid from the menu.

Every care is taken to avoid any cross contamination when processing a specific allergen free
order. We do however prepare and serve our products in premises where we use **allergenic
ingredients** such as:

cereals containing gluten, shellfish or products based on shellfish, eggs and products based on eggs, fish and products based on fish, peanuts and products based on peanuts, soy and products based on soy, milk and products based on milk, nuts, celery and products based on celery, mustard and products based on mustard, sesame seeds and products based on sesame seeds, sulfur dioxide and sulfites containing more than 10mg/Kg or 10mg/Lt, lupin beans and products based on lupin beans, mollusks and products based on mollusks

AND A CROSS CONTAMINATION IS POSSIBLE ESPECIALLY IF THERE IS A BUFFET SERVICE

Appetizers/Starters

Fried Zucchini Flowers Stuffed with Scamorza Cheese

Meatballs with "Tiffany" Sauce (Spiced Tomato Sauce)

Apulian "Friselle" topped with cherry tomatoes, black olives and oregano

Questa una possibile spiegazione delle friselle : ring shaped durum wheat bread

Baked Pumpkin Tortino, Crispy Spinach and Parmisan Cheese Fondue

Seasonal Antipasto

Locally sourced Cured Meat mix with "Pinzini" Ferraresi

Grande Locally sourced Cured Meat and Cheese mix served with "Pinzini" Ferraresi

Pasta Dishes

Baked Maccheroni "Pasticcio" Ferrara style

Pumpkin Cappellacci with a slowly cooked Meat Ragu sauce

Pumpkin Cappellacci with Butter and Sage

Seasonal Pasta Dishes

Cappelletti Pasta in a Cockerel "Cappone" broth

Cappelletti Pasta with "Cacio" Cheese and Black Pepper

Maincourse

Grilled Vegetables with Scamorza Cheese

Bresaola, Rocket and Shaved Grana Padano Cheese

Veal Cutlet Milanese with Sauted Spinach

Pork Sausage "Salamina da sugo" with Potatoes Puree

Sliced Fillet Steak of Fassone Piedmont (250gr), Cervia's Salt and Rosemary

Chicken Roulade with Codrea's Pancetta, Pecorino Cheese Sauce and fried Artichokes

Seasonal Maincourse

Side Dishes

Grilled Vegetables

Roasted or Fried Potatoes

Mixed leaf Salad

Salads

Caesar Salad: Lettuce with char-grilled Chicken and shaved Parmesan Cheese

Tiepida Salad: Boiled Potatoes, Tuna, Tomato, Boiled Egg, French Beans, Black Olives and Basil

Greca: Lettuce, Feta Cheese, Tomato, Cucumber, Red Onion and Oregano

Insalatone: Lettuce, Tomato, Radicchio, Carrot, Egg and Tuna

Ristorantino's Insalatone: Wild Salad Leaves, Roast Turkey, Orange, Toasted Almonds, Honey and Mustard Dressing

Piadine and Panini

Riviera: Parma Ham, Squaquerone Cheese and Rocket

Classica: Cooked Ham, Fontina Cheese and Mushrooms Sauce

Gustosa: Roast, Brie, and grilled Courgettes

Italiana: Parma Ham, Tomato, Mozzarella and Lettuce

Made in Codrea: "Zia" local Pork Sausage, Spinach and Black Olives Pesto

La Norcina: Hog Roast Porchetta, Scamorza Cheese, Sundried Tomatoes and Rocket

La Paisana: Sausage, Tenderstem Broccoli and Scamorza Cheese

Club: Char-grilled Chicken, crispy Pork Cheek "Guanciale", Lettuce and Boiled Egg

Fumè: Roast, Spinach and Scamorza Cheese

Alpina: Bresaola, Brie and grilled Vegetables

Toast Classico: Cooked Ham and Fontina Cheese

Homemade Piadine and Panini

Piadina with one ingredient:

Piadina with Pumpkin Dough --- Piadina with Wine Dough

Piadina with Organic Dough

Our Sauces: Radicchio, Caesar, Black Olives, Artichokes, Mushrooms

Desserts

Chocolate cake gooey in the middle with Mascarpone

Walnuts Tart

Homemade Dessert

Tiramisù